

CLAIMS

1. Method of preparing a food ingredient conferring angiotensin-I-converting enzyme inhibiting properties to the food product comprising the ingredient, which method comprises:

a) providing a preparation of one or more protein hydrolysates having angiotensin-I-converting enzyme inhibiting properties, optionally together with one or more other constituents;

b) adding one or more micro-organism species to the preparation thus provided;

c) fermenting the preparation.

2. Method as claimed in claim 1, wherein the protein hydrolysate is derived from plant proteins and/or animal proteins, in particular dairy proteins, blood proteins and fish proteins and is selected from the group consisting of casein hydrolysate, whey hydrolysate, beta-lactoglobulin hydrolysate, bovine serum albumin hydrolysate, royal jelly hydrolysate, serum albumin hydrolysate, gelatin hydrolysate, bonito protein hydrolysate, hydrolysates of spinach proteins, hydrolysates of potato proteins, hydrolysates of soy proteins, hydrolysates of pea proteins, hydrolysates of wheat proteins, hydrolysates of wheat derived gliadin protein, hydrolysates of wheat germ proteins, hydrolysates of sesame proteins, hydrolysates of perilla proteins, hydrolysates of garlic proteins, hydrolysates of kidney bean proteins, hydrolysates of yam proteins, hydrolysates of seaweed proteins, corn gluten hydrolysate.

3. Method as claimed in claim 2, wherein the casein hydrolysate is a hydrolysate comprising C6, C7 and C12 peptides.

4. Method as claimed in any one of the claims 1-3,

wherein the other constituent is a dairy product, in particular whole milk, low-fat milk, non-fat milk, cream or recombined milk, made from milk powder dissolved in water.

5 5. Method as claimed in any one of the claims 1-4, wherein the micro-organisms are selected from food-grade bacteria, fungi, yeasts, moulds.

6. Method as claimed in claim 5, wherein the bacteria are selected from the group consisting of *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Bifidobacterium bifidum* and *Lactobacillus casei*.

7. Food ingredient conferring angiotensin-I-converting enzyme inhibiting properties to the food product comprising the ingredient, obtainable by a method as claimed in any one of the claims 1-6.

15 8. Method for providing a fermented food product, having angiotensin-I-converting enzyme inhibiting properties, which method comprises:

a) providing a starting material for the food product comprising one or more proteins that already are or can be hydrolysed to obtain a hydrolysate having angiotensin-I-converting enzyme inhibiting properties;

b) adding one or more fermenting microorganisms to the starting material; and

c) fermenting the starting material for a period of time that is optionally longer than the time normally required for optimal growth of the fermenting microorganism to obtain the fermented food product having angiotensin-I-converting enzyme inhibiting properties.

9. Method as claimed in claim 8, wherein the one or more proteins are plant proteins and/or animal proteins, in particular dairy proteins, blood proteins and fish proteins and are selected from the group consisting of casein, whey, beta-lactoglobulin, bovine serum albumin, royal

jelly, serum albumin, gelatin, bonito protein, spinach proteins, potato proteins, soy proteins, pea proteins, wheat proteins, wheat derived gliadin protein, wheat germ proteins, sesame proteins, perilla proteins, garlic proteins, kidney
5 bean proteins, yam proteins, seaweed proteins, corn gluten.

10. Method as claimed in claim 8 or 9, wherein the starting material is a dairy product, in particular whole milk, low-fat milk, non-fat milk, cream or recombined milk, made from milk powder dissolved in water.

10 11. Method as claimed in claim 8 or 9, wherein the starting material is a vegetable product selected from soy milk and fish paste.

12. Method as claimed in any one of the claims 8-10, wherein the fermented food product is yoghurt.

15 13. Method as claimed in any one of the claims 1-10, wherein the fermented food product is selected from kefir, Acidophilus milk, cultured cream, koumiss.

14. Fermented food product obtainable by a method as claimed in any one of the claims 8-13.

20 15. Fermented food product as claimed in claim 14, which is yoghurt.